

THE CHEF'S CHOICE

CAPRESE PESTO R33
 Mouth watering mozzarella, avo & tomato tower smothered with basil pesto combination

BEEF CARPACCIO R49
 Thinly sliced cured beef with parmesan shavings, drizzled with balsamic vinegar and olive oil

KINGKLIP SALSA R85
 Choice fillet of Kingklip with a mango, red onion, baby rosa tomato & coriander salsa

THE PEPPEDEW PESTO FILLET 200g R89 300g R99
 200g or 300g aged fillet of beef, grilled over an open flame just how you like it with a home-made pesto, peppadews, cashew nuts & olive oil

CAJUN CHICKEN SALAD R31
 Selected breast fillet sliced into strips, & grilled with our special Cajun spice blend over a crisp mixed salad

ASIAN PRAWN SALAD R33
 Chunky marinated prawns on a bed of oriental noodles with vegetables

FILLET MUSHROOM & FETA 200g R128 300g R138
 Grilled fillet medallions on a bed of mash stacked as a tower with sautéed mushrooms and feta in between. Drizzled over with our home made butter

CHATEAUBRIAND 200g R128 300g R138
 Flame grilled fillet served with our home made Béarnaise sauce on the side with our mushroom sauce and then flambéed at your table. (dinner and a show)

CARPET BAGGER STEAK R99
 This is what dreams are made of. 300g of Rump which is pocketed with smoked mussels, prawn meat and medley of cheese and flame grilled.

CHICKEN AND CRANBERRY R89
 Succulent chicken breast grilled on an open flame served on a bed of mash with bacon strips, slices of camembert cheese and finely chopped onions served with our home made cranberry sauce.

STARTERS

SOUP OF THE DAY 34

All depending on what the chef feels like.
Please ask your waitron what chef has made.

GARLIC ROLL 19

Option of garlic butter or garlic butter with cheese

RUSTY AVOCADO RITZ* 42

Prawn tails served in our island style dressing.
You've tried the rest, now try the best!

N. ZEALAND HALF SHELL MUSSELS 39

The freshest, most tasty mussels in our secret sauce!

DEEP FRIED CAMEMBERT
CHEESE DELIGHT 39

Served with cranberry sauce. Let us surprise you
with something different!

CALAMARI STRIPS 39

You choose captain, grilled or fried!

PERI-PERI CHICKEN LIVERS 34

Made from the best recipe known to man!

CARPACCIO 49

You are in for a treat! Beef or Springbok

CRUMBED MUSHROOMS 33

Served with tartar sauce

ESCARGOTS 29

Snails served in garlic butter or garlic butter and
mozzarella

TRINCHADA 39

Succulent beef served in our famous prego sauce

STARTER PLATTER 100

Crumbed mushrooms, deep fried calamari and
Carpaccio.

* Subject to availability

SALADS

GREEK SALAD

Basic salad with feta & olives.
If only the Greek Gods knew!

Side
29

ROQUEFORT SALAD

Basic salad with Roquefort cheese.
Little bit cheesy?

31

CAESAR SALAD

Basic salad with bacon, avo egg & croutons
As great as the legendary one!

31

CALAMARI SALAD

Basic salad with deep fried calamari strips

33

Table salad for any of the above is double
the side salad price.

STEAKS

Only the best quality of meat is used by our chef; matured to perfection & grilled to your liking! Served with the best of sauces and we mean the best of sauces! Enjoy our veggies of the day and your choice of starch - Chips or baked potato.

	200g	300g
FILLET NAPOLEON Wrapped in bacon on black mushrooms drenched in pepper sauce.	95	105
THE RITZ Our legendary aged fillet, accompanied with avo, prawn tails and our own island style dressing.	95	105
ROSSINI Always the best aged rump, and then the surprise! The best ever creamy, red wine and peri-peri chicken liver sauce!	85	95
THE CHOC & CHILLI If the naked chef got away with this one - we're not far behind! Yes, this legendary rump is made with chocolate and chilli!	85	95
THE SEAFOOD DELIGHT The best of both worlds! Our aged rump, smothered in a garlic, chilli and prawn tail sauce.	85	95
RUMP MELT Only two words - cheese & mushroom. Isn't this one a legend already?	85	95
THE FETA & CRANBERRY We perfect this aged rump with Danish feta & cranberry sauce.	85	95

OTHER GREATS

	<u>500g</u>	<u>700g</u>
THE T-BONE	89	99

Only the best cuts, aged to your delight!
Grilled in the best basting to perfection

	<u>200g</u>	<u>300g</u>
FILLET	89	99

RUMP	76	85
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SAUCES	14	
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Cheese, Prego, Roquefort, Creamy Pepper,
Creamy Mushroom, Creamy Garlic,
Sweet Chilli or Peri-Peri.

	<u>single</u>	<u>double</u>
RACK OF PORK LOIN RIBS	87	118

The famous rack of all times
Direct from the famous BBQ Rib Factory

LAMB CURRY	79	
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Now is the time to ponder in the memories of
back home

RIB & CHICKEN COMBO	95	
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Succulent half rack of loin ribs served with
juicy chicken 1/4, flame grilled in our home
made basting

SURF AND TURF	90	
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Deep fried calamari with 200g of matured
rump flame grilled.

FISH

We only offer the freshest, most tasteful secrets of the ocean. Once again served with our veggies of the day & your choice of starch: rice, chips or baked potato.

LM Tiger Prawns (6) 79
Served with choice of Lemon butter,
Garlic butter or Peri-peri sauce

HAKE 59
Ahoy Captain!
Your choice between grilled or fried with tartare
on the side.

MEDITERRANEAN KINGKLIP 85
Grilled or fried - then we drench it in the most
divine sweet & sour pineapple sauce.

SEAFOOD FEAST FOR 2 275
Are you ready? Let's start off with six queen
tiger prawns, a heap of calamari, our famous mussels
and to top it off: a succulent piece of hake!
Served with lemon butter, garlic butter or peri-peri sauce.

CALAMARI STEAK 74
Grilled or fried? Prepared to tingle your taste buds!

CALAMARI & MUSSEL COMBO 99
120g of ocean fresh calamari grilled in lemon butter,
with mussels cooked in creamy white wine sauce.

OLD FAVOURITES

THE CHICKEN OR BEEF SCHNITZEL 69

You know how! Served with veggies and your choice of starch.

THE VENISON POTJIE 79

A Legend in the making; a classic potjie prepared only in the way we can!

OX TAIL 79

An old favourite, done the traditional way

VEGETARIAN

VEGETARIAN PLATTER 69

Our freshly baked vegetable lasagne, accompanied by a feast of veggies & fruit

VEGETABLE LASAGNE 55

The old Italian way.

PASTAS

BEEF LASAGNE 55

Balissimo!

ALFREDO 55

Creamy mushroom and ham

SIDE ORDERS

ONION RINGS	14
GRILLED MUSHROOMS	14
MASH	14
VEGGIES	14
SAUCES	14
Cheese, Prego, Roquefort, Creamy Pepper, Creamy Mushroom, Creamy Garlic, Sweet Chilli or Peri-Peri.	

DESSERT

PAVLOVA	38
A melody of fruit to finish our homemade meringue - a true classic!	
CREME BRULEE	32
Old fashioned delight!	
ICE CREAM AND CHOCOLATE SAUCE	22
Plain and simple.	
CHOCOLATE MOUSE	24
One more bite baby!	
MALVA PUDDING	27
An old favourite with ice cream, cream or custard	
DESSERT OF THE DAY	20